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WPI Acc No: 94-155902/199419

XRAM Acc No: C94-071181

Foodstuff preservative having no effect on taste or flavour - contg.  
substance extracted from cone of hops

Patent Assignee: ASAMA KASEI KK (ASAM-N)

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Main IPC	Week
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JP 6098738	A	19940412	JP 9245026	A	19920120	A23L-003/3472	199419 B
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Priority Applications (No Type Date): JP 9245026 A 19920120

Patent Details:

Patent	Kind	Lan	Pg	Filing Notes	Application	Patent
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JP 6098738	A		9			
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Abstract (Basic): JP 6098738 A

Preservative contains substance extracted from cone of hops (Humulus Lupulus L.) by cold water, hot water, alcohol, ether, acetone, hexane or other organic solvent, aq. alkaline soln., e.g. alkali hydroxide, sodium carbonate, ammonium carbonate or sodium phosphate, and one or more kind of sorbic acid, benzoic acid and their salt, organic acid, e.g. acetic acid, fumaric acid, adipic acid, and its salt, glycine, lower fatty acid ester, sugar ester, Vitamin B1 ester, polymerised phosphoric acid salt, ethanol, polylysine, protamine, lysozyme, antibacterial substance extracted from licorice, red pepper extract, pectin decomposition prodn., mangostin, wasabi extract, chitosan or phytic acid.

ADVANTAGE - The preservative improves storability of foodstuff. It has no influence on the taste, flavour, colour and other qualities of original foodstuff.

Dwg.0/0

Title Terms: FOOD; PRESERVE; NO; EFFECT; TASTE; FLAVOUR; CONTAIN; SUBSTANCE

; EXTRACT; CONE; HOP

Derwent Class: D13

International Patent Class (Main): A23L-003/3472

File Segment: CPI

Manual Codes (CPI/A-N): D03-H02

Derwent Registry Numbers: 0104-U; 0245-U; 0247-U; 0258-U; 0902-U; 0903-U; 1060-U; 1287-U; 1304-U; 1688-U; 1689-U; 1690-U

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6/19/13

DIALOG(R)File 351:DERWENT WPI

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WPI Acc No: 86-084772/198613

XRAM Acc No: C86-036031

Low odour natto prepn. - using ethanol extract of hops in fermented soybeans

Patent Assignee: ZENKOKU SHOKUBUTSU (ZENK-N)

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Main IPC	Week
JP 61031059	A	19860213	JP 84150487	A	19840721		198613 B

Priority Applications (No Type Date): JP 84150487 A 19840721

Patent Details:

Patent	Kind	Lan	Pg	Filing Notes	Application	Patent
JP 61031059	A		2			

Abstract (Basic): JP 61031059 A

Unpleasant odour of Natto food caused by fermentation with bacteria , is reduced by using ethanol extract of hops as an ingredient in fermented soybeans. (2pp Dwg.No.0/0)

Title Terms: LOW; ODOUR; NATTO; PREPARATION; ETHANOL; EXTRACT; HOP ; FERMENTATION; SOY

Derwent Class: D13

International Patent Class (Additional): A23L-001/20

File Segment: CPI

Manual Codes (CPI/A-N): D03-H01